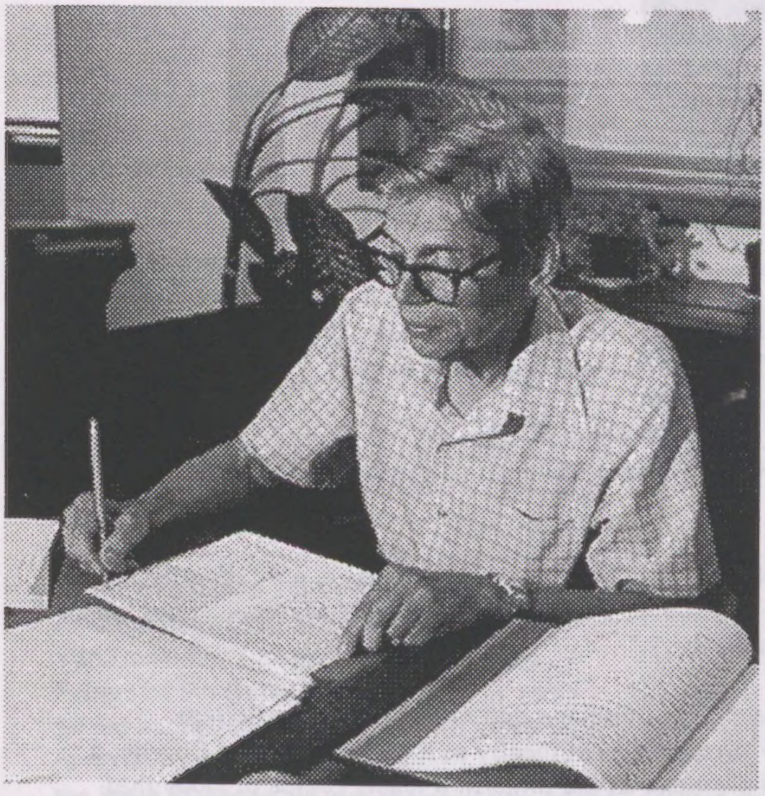
The Field Museum

Natural News

Weekly Staff Newsletter
March 9, 2001

James W. VanStone, 1925-2001



FIELD NOTES

Week March 12, 2001

Staff/Volunteer Events

NOON SEMINAR
On Conservation, with Dr. Nigel Pitman
•Thursday, Zoology Classroom

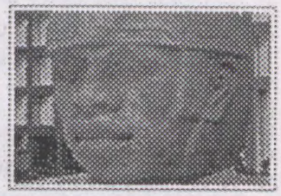
Tae Bo Class
• Monday, 5 p.m., Ground Floor

Aerobics Class
• Tuesday, 5 p.m., Ground Floor
• Thursday, 5 p.m., Ground Floor

Green Sheet Meeting
• Wednesday, 3 p.m., FP&O Conference Room

Public/Campus Events

New Discoveries Lecture Series
Uncovering the Mysteries of the Olmec
• Saturday, March 10 at 9:30 a.m.,



Kremlin Gold
•Exhibition continues

Between Cultures
• Exhibition Continues

Kachinas
• Exhibition continues

The Natural News *is published by the Human Resources Department.*

Submissions can be emailed to Mark Schmeltzer (schmeltz@fmnh.org) Or delivered to him via interoffice mail to the Office of Institutional Advancement. The deadline for next week's issue is WEDNESDAY March 14, at noon.

JAMES VANSTONE; EX-CURATOR WAS EXPERT ON ARCTIC CULTURES

By James Janega, Tribune Staff Writer.
Reprinted Courtesy of The Chicago Tribune ©2001

Rarely in this modern era can someone make a career of trailing arctic explorers, living among Eskimos and assiduously recording their tribal tatoos, clothing and native history, and it was with a certain sense of getting away with something that James W. VanStone, a former curator of the Field Museum, applied his craft.

A past chairman of the museum's anthropology department and an authority on arctic and subarctic native cultures, Mr. VanStone, 75, died of heart failure Wednesday, Feb. 28, in Evanston Hospital.

Mr. VanStone, a self-deprecating and contemplative man with a dry sense of humor, wrote more than 140 publications, including 40 books and monographs, detailing North American life near the Arctic Circle. He offered glimpses of this frigid world to visitors of the Maritime People of the Arctic and Northwest Coast exhibit at the Field Museum and lectured on it in Chicago and elsewhere.

"Most people have a very poor notion of what the North is like," he said during a panel discussion at the Newberry Library in October. "They think of it as a dark, dismal place covered with ice."

For Mr. VanStone, the region was filled with eggshell-colored plains breathtaking in their austerity, towering dark cliffs and native people who could get so chatty sometimes, "I almost couldn't get my work done."

"He really was solidly devoted to his subject, kind of one of your classic, old-fashioned academics," said Ben Bronson, curator of Asian anthropology at the Field Museum. "Even his private life was pretty much focused on his work."

Born in Chicago, Mr. VanStone grew up in Cleveland and attended Oberlin College. Smitten with archaeology as a teen, he pursued it as diligently as a student could at Oberlin, a small school with only one archaeology professor at the time. In a lonely course of study that may have prepared him well for the months of solitary research above the Arctic Circle later in his career, Mr. VanStone graduated in 1948, though his bachelor's degree was in art history, the closest major to archaeology offered at Oberlin then.

He did his graduate work in archaeology at the University of Pennsylvania and focused on ancient arctic and subarctic cultures in Alaska. By the time he completed his doctorate work in

1954, he had already spent a handful of years on the faculty of the University of Alaska. He had also changed the direction of his study.

"When he went to Alaska, he realized the people who were living there had the same traditions they'd had for thousands of years," said Jessica Rooney who, with Field Museum associate curator Chapurukha Kusimba, is writing a biography of Mr. VanStone. "He realized you could learn a lot both by the way people are now and from their remains and artifacts."

Remaining in Alaska until 1958, he was one of the first arctic researchers to combine ethnology--the study of living cultures--with archaeology. Most of the others were prospecting around the Bering Strait, searching for archaeological evidence of human migration into North America via the former Bering land bridge, a recently proven concept.

Mr. VanStone taught at the University of Toronto from 1959 to 1966, when he joined the Field Museum as an associate curator of North American archaeology and ethnology. Later named a full curator, he held the title until his retirement in 1993. He was chairman of the museum's anthropology department from 1971 to 1974 and taught courses at Northwestern University and the University of Chicago.

He was a prolific and self-critical writer who was never satisfied with the amount of work he released into the flow of scholarly information, Rooney said. Nevertheless, his writings, which were uncommonly detailed and sympathetic to their subjects, were so well-regarded, they were kept as standard reference books by academics and Native American authorities alike, Bronson said. "There's probably no other writer in modern times who has written as much or as authoritatively," he said.

Since the 1950s, Mr. VanStone's articles have cataloged, among other things, the distinctiveness of Athapaskan clothing, the coastal Alaskan explorations of Russian explorers, the material culture of Alaskan Eskimos, and the social history of remote places such as the Nushagak and Yukon River regions and the Davis Inlet.

The associate editor of Arctic Anthropology from 1961 to 1989, Mr. VanStone also founded Anthropological Papers of the University of Alaska in 1952, served as the journal's editor until 1957 and remained a consulting editor until 1967. At the Field Museum, he was the scientific editor of Fieldiana, the museum's scientific publication. He had published more than a half-dozen articles in his retirement and was working on another manuscript when he died, Rooney said.

Mr. VanStone is survived by a sister, Suzanne VanStone Stambaugh; two nephews, Russell J. Stambaugh Jr. and Michael N. Stambaugh; and two nieces, Deborah S. Steinmeyer and Jennifer Voorhees.

DEPARTMENT OF ANTHROPOLOGY RENOVATION ANNOUNCEMENT

Anthropology's main office is under construction and will not be accessible for about 2-3 weeks, due to renovation. The temporary main office will be in room 3805, right across the hall.

Gary Feinman and **Martina Hough** will not change offices, but due to construction they will be unavailable for "walk in" visits. Please call to arrange visits and meetings. The phone numbers will stay the same and Gary Feinman can be reached at ext. 7187 and Martina Hough at ext. 7827. An announcement will be posted when renovation is complete.

Julie Baker, *Finance and Administration, VP Office*

New to the Field

Please help us welcome **James Auler**, **Carmina Andreuzzi**, **Dan Breems**, **Chris Jones**, **De Weese Jackson**, **Alan Krahn**, **Brian Mackey**, **Marcelyn McNeil**, **Lis Nellis**, **William Rollins**, **John Rossman**, **Zachery Smith**, **and Ari Wagner** to the Exhibitions Department. These carpenters, replicators, moutmakers, artifact handlers, wall-builders, and interactives specialists will be working on our numerous new exhibition projects, most particularly *Chocolate*, as well as maintaining our existing permanent halls. Also say hello to our two new graphics division interns, **Richard Hoekstra** and **Tim Antonacci**.

Sophia Shaw, *Exhibitions*

Noon Seminar on Conservation, Thursday

Everyone is invited to a conservation talk by Dr. Nigel Pitman about attempts to keep track of Ecuador's endemic plant species. "How to build an endangered species list from scratch in a megadiverse tropical flora and why everyone should be doing it" will take place on Thursday, March 15 as a noon seminar in the Zoology Classroom.

Additionally, Dr. Pitman will discuss his thesis work with Amazonian trees in Ecuador and Peru ("Predictable tree communities dominate huge areas of Amazonian forest") in the ECP conference room on March 15 from 2:00 to 3:30 p.m. Anyone interested in this subject is welcome to attend.

Nigel Pitman received his Ph.D. last year in the Department of Botany at Duke University, with a thesis on the distribution and diversity of tree species in Amazonian Ecuador and Peru. He also is co-editor of the just-published "Libro rojo de las plantas endemicas del Ecuador 2000" ("Red book of Ecuador's endemic plants"), which is an attempt to summarize in one place everything that's known and not known about the 4,011 plant species that grow only in Ecuador.

Sophie Twitchell, *ECP*

Yoga Anyone?

Anyone interested in an after-work yoga program, please e-mail **Rachel Newton** (rnewton@fmnh.org) or **Erin Uhlemann** (uhlemann@fmnh.org). This is still in the early stages of development, so we're trying to get an idea of how many people are interested and which night would be best.

Rachel Newton, *Botany*

Internal Space Reservation Process

The Special Events Department is utilizing new software to help facilitate the process of viewing Museum-space availability and reserving space as well.

The software is *Scheduler Plus™ 2001* and is used by organizations to streamline and organize their venue availability and scheduling processes. Special Events will oversee the operation and maintenance of the software and all data contained in the corresponding database.

Museum staff can access the following Web site at 8 a.m. on March 9, 2001 to make space reservations and view up-to-date information regarding all space within the Museum:

http://intranet1/schedplus/

Many will find the detailed calendars present on the site very helpful (eliminating the need to contact Special Events every time you question whether a space is available or not).

Scheduler Plus™ 2001 offers another avenue by which reservations can be made in the Museum's effort to move towards a more efficient and automated internal scheduling process. Instructions and advice are provided within the Web site. We will continue to accept reservation forms (downloadable at the above Web site) in hard copy via interoffice mail and as attachments via email.

Reservations pertaining to The Founders' Room will remain under the management of **Janet Young** (ext. 7288) and **Tori Geisel** (ext. 7125) in Development Services. Information regarding reservations for Classrooms A, B and C as well as Lecture Hall 2 will be addressed within the next two weeks. **Mark Denardo** (ext. 7535) remains the contact in the interim.

Training session dates and times will be provided on the website the week of 3/12. Feel free to contact Special Events with any questions regarding the processes or software at ext. 7602 or ablejski@fmnh.org. Thank you.

Adam Blejski, *Special Events*

PR's Kremer Reviews Sue Coup

On March 8th, PR's Pat Kremer was the keynote speaker at the 4th annual Strategic Media Relations conference, sponsored by the Public Relations Society of America. The conference, the largest gathering of PR professionals in the country, was held at the Fairmont Hotel. The topic — "Creating a public relations coup surrounding the unveiling of Sue."

PUBLIC SERVICES NEWS

Spring Break Hours

Our operating hours during the Spring Break Period (March 23-April 23) will be 8:00 a.m. 5:00 p.m.

We will start our Spring Break Hours on March 23, 2001 and we will have Spring Break Hours on April 23, 2001.

No North Lot Parking- April 1- September 30

DUE TO THE SCHEDULE CHANGE FROM WINTER TO SUMMER OPERATING HOURS AT SOLDIER FIELD, PLEASE BE ADVISED THAT STAFF WILL BE REQUIRED TO PARK IN THE EAST SOLDIER FIELD LOT FROM APRIL 1- SEPTEMBER 30. THE NORTH LOT WILL BE FOR VISITOR PARKING.

If you have any questions, please call the Public Services Department at ext. 7911 or visit http://intranet1/departments/public_services/.html>http://intranet1/departments/public_services/.html for important Soldier Field Parking information about hours of operation, fees and lot location. Also, check out the Soldier Field Parking Calendar for parking lot assignments, event updates and traffic advisories at http://intranet1:100/parking.

Diane White, *Public Services*

BOOKWMN SPEAKS

By Paula Ramos

A new Natural News feature debuts this week by "Bookwmn"

I have been coming to The Field Museum for 48 years, my mother before me and on my hand, my sons. To this day, as I walk the halls of our Marble Maiden on the Lake, the magic of Carl and Delia Akeley's African obsession never misses hitting the mark—with me or our visitors.

AFRICAN OBSESSION-The Life and Legacy of Carl Akeley by Penelope Bodry-Sanders captures the magnificent confidence and vision of the Akeleys that translates, to our public, through our halls. We are a museum of, not merely "dead animals" but living conservation. Borrowing from Dickens, Carl Akeley was "the founder of the feast." The Field Museum's mounted animals and dioramas feed the minds of the world. Ms. Bodry-Sanders' rendition of Carl Akeley's life maps out his change from trophy hunter to conservationist.

This is an insightful, exciting and fun book to read as you are transported to Africa and back again while museum collections are being assembled specimen by specimen. " Murwanashyaka: The Trek to Akeley's Grave," sets the reader on a path of discovery from the Milwaukee of his youth through Chicago, New York and on to his African destiny. His able wife, Delia, is not forgotten and her considerable contributions of hard work, intelligence, humor and courage are woven throughout this biography. These two people were utterly fearless and had stamina and grit that, unfortunately, could not carry them through the tough personal and private times that eventually lead to the parting of their ways and divorce. During his lifetime, Carl Akeley carried a printed piece of paper that is now the message on his newly-marked grave. "Death wins! Bravo! But, I laugh in his face as he noses me out at the wire!" Available at The Field Museum Store.

Reader of the Week!

I will be looking for YOU, next week! This week, Jim Holstein , who for as long as he can remember, has "always owned a microscope or telescope," gets excited when he talks about these books!

White Noise by Don Delillo
Galapagos by Kurt Vonnegutt
Fool on the Hill by Matt Hill

Stop him and talk books! Books are the yard-sticks of our lives!

MARCH SOLDIER FIELD PARKING/ MAYOR'S OFFICE OF SPECIAL EVENT UPDATES

- **MCCORMICK PLACE EVENTS- Expect traffic congestions for some of the following conferences that will take place in March:**
  - Globalshop- March 22-24 Expected Attendance 25, 000
  - Fancy Food Show- March 25-27 Expected Attendance 13,500
  - Proud Lady Beauty Show- March 31-April 1 Expected Attendance 4,000

- **NAVY PIER**- There are no significant staff and visitor parking concerns for the following conferences that will take place in March :
  - Chgo. Flower & Garden Show- March 10-18 Expected Attendance Open to the Public

- **FIELD MUSEUM EVENTS-** By visiting http://intranet1:100/fmevents, you will find the posted events being held at the Field Museum. Parking information for some of these events is posted in the Soldier Field Parking Calendar.

- **SOLDIER FIELD PARKING CALENDAR**- The calendar at http://intranet1:100/parking gives you important information about parking changes during events in or near the Museum Campus area.
  - **March 13- NO parking at the North lot due to an event at the Field Museum.**

- **DOWNTOWN PARADES- Expect traffic congestions.** For further parade information, check out the following web site: http://www.ci.chi.il.us/SpecialEvents/html/Parades.html
  - St. Patrick's Day Parade- March 17 at noon
  - Hellenic Heritage Greek Parade-March 25 at 2:30 pm

If you have any questions regarding parking, please call the Public Services Office at extension 7911.

Baker's Corner

Paul Baker

The word Meritage was invented by some grape growers out west so that they could use Bordeaux variety vines and not illegally use the name "Bordeaux." That's the basic fact behind any fancy verbiage you might find on the bottle.

Meritage is also the name of a restaurant that opened in 1998 in lieu of the venerable old Cafe du Midi. Kristie Webber and I went there Saturday night, after failing to get reservations at my usual spots. On the corner of Damen and Charleston, the Meritage has three rooms—entry with bar, side room convertible to patio and a third small room accessible through the kitchen.

We were seated, via the kitchen, at a table directly above a hot air vent. Initially pleasurable, it proved annoying at best. This back room is fashionably devoid of the usual sound-absorbing materials and architecture. Voices bounced around the room like flies in a fruit jar, particularly the ones of two tables full of shrill suburban debutantes, out for their big spring fling in the big city. My suggestion to the waiter for the application of cold water on them fell on deaf ears.

I had found a review which raved about the place and listed entrées between $13-21. This was clearly out of date as most dishes are now $20-$35. Similarly, my appetizer, "wonton wrapped prawns, hickory barbeque and spicy sweet sour sauces", suffered inflation—two three-inch shrimp encased in wildly shaped wonton with a 5x7 bundling board of sesame wafer between them. I do not enjoy paying $9 for two shrimp in a mixed sauce that reminded me of the days, long gone, when I would combine ketchup and mustard.

I must say that Kristie's "sauteed spinach & goat cheese morsels with red wine vinaigrette & spiced nuts" was tasty as was her "soy glazed key salmon in miso broth with shitakes & cucumber and crisp soba noodles." Unfortunately, my "grilled beef tenderloin with bleu cheese, smashed potatoes (their words) and carmelized garlic and shallots in a red wine thyme reduction" was less than perfect: two-thirds edible due to gristle content. And, dare I point out, some meals are not meant to be stacked up like a lantern battery in the middle of some fashionable plate. This was TENDERLOIN, not some easily crumbled fish or veggie mix. It needs to be on the plate surface for slicing and, in this case, sawing.

If you don't like California wines, this place is certainly not for you. I ordered a '97 Hahn Meritage, at $8.50 a 6 oz. glass, which I found later at retail for $13.50 a bottle. The waiter (very nice) was kind enough to give Kristie two half glasses to try, a '99 Garnet Coast Pinot Noir and a '96 l'Escrime Cabernet Franc from Mendocino. They are wines available for $12-14 a bottle, $4.50 a half-glass there.

Looking at the menu, I realize that there is an attempt to provide something different: lobster with chanterelles, seared ostrich and an artisanal cheese selection. But, looking at the crowd, it's another example of a restaurant catering to people who may not have much experience with fine food and are still mesmerized by the words "reduction", "infusion" and "boutique wines."

Let's face it, every day can't be shining bright. This is a good lesson. When making reservations, ask if the restaurant is priced the way you have imagined it to be. Check the date on the reviews you read and call the reviewer (why not?) to see if a repeat visit has been made—it's what they get paid for, after all.

The conversation was great, the total experience lacking. I still wonder if it's legal to traipse commoners through a food preparation area. The restaurant lacks focus and perhaps the efforts are diminished by attentions that must be given to a sister restaurant down the street.

I file this under "looking for silk, found pig suede".

For Immediate Release

Roger Germann, Public Relations Manager
(312) 692-3265

Media Contact: Gwen Biasi or Elaine Ackert, PCI
(312) 558-1770

SPOTLIGHT SHINES ON SHEDD'S OCEANARIUM AS IT TURNS 10

Plans for yearlong celebration unveiled

Chicago – Shedd Aquarium's world-renowned Oceanarium turns 10 this year, and throughout 2001, Shedd will commemorate this historic milestone with a yearlong celebration filled with fun activities, never-before-offered behind-the-scenes glimpses, the unveiling of a new marine mammal show, chances to meet one-on-one with animal-care specialists and an opportunity to eat breakfast with the dolphins.

Shedd's Oceanarium, which is the largest indoor marine mammal habitat in the world, has had more than 18 million people stroll up and down its Pacific Northwest coastal trails over the past decade, making it one of Chicago's best-attended attractions.

"This year's 'Oceanarium Turns 10' celebration marks a significant milestone in Shedd's history," said Ted Beattie, president and CEO of Shedd and president of the American Association of Zoos and Aquariums. "Not only did the Oceanarium help us maintain our position as the world's largest indoor aquarium, it also ushered in a new era of regional and international research, conservation and education on the issues facing aquatic animals,". He continued, "Looking back at this successful decade, I'm pleased that we've established ourselves as a leader in animal husbandry programs – especially with the birth of our two beluga calves. We've also spearheaded numerous conservation initiatives – both locally and abroad, played a major role in animal rescue efforts, and have taught more than 4 million schoolchildren since 1991 about the importance of our environment.

"This wonderful facility has truly set the standard in both family fun and promoting conservation and education in Chicago and around the world, which is one reason why millions of guests continue to come through our doors, making us one of the top draws among attractions in Chicago," added Beattie. "We look forward to building on our Oceanarium success and encourage everyone to join us in our celebration by experiencing Shedd this year and every year."

Shedd's celebration kicks off in February with the "Totally Training" experience, which runs through the end of April. From Feb. 9 to 23, guests can take a never-before-offered behind-the-scenes walk through the Oceanarium. They'll have the rare opportunity to see the inner workings of the world's largest indoor home to marine mammals, as well as learn what it takes to be an international leader in conservation and education.

"The behind-the-scenes walk-through will give our guests an opportunity to meet the animal-care staff and ask questions about our jobs and our typical work day," said Ken Ramirez, director of husbandry and training. "The Oceanarium is a state-of-the-art facility that allows us to provide the best possible care for our animals and, during this special opportunity, guests will be able to see some of the aspects of caring for the animals that are usually out of the public's view."

-more-

According to Ramirez, over the next several months of "Totally Training," guests of the Oceanarium will witness the development of a new marine mammal presentation, to be unveiled in late April. Shedd's animal-care staff will continue to further the message of conservation around the globe by teaming the Pacific white-sided dolphins with the beluga whales in a multi-species presentation.

"The new Oceanarium presentation, titled 'All About Training' is exciting, because it allows us to introduce the public to the animals in a new way, while highlighting many of the accomplishments of the past decade," said Ramirez. "Our new presentation will demonstrate how each of us can have an impact on the world around us, and we hope to instill that message in a fun and interactive way."

As part of the "Oceanarium Turns 10" celebration, Shedd will also provide opportunities for guests to interact with animal care staff, hold special educational courses that will help the public learn more about the behavior of their own pets, offer unique programs on conservation and research, and allow the public to spend time after hours with the marine mammals. Newly designed costumed characters will also mingle with guests throughout the Oceanarium and offer on-the-spot presentations and answer questions.

In addition to the fun activities offered throughout the year, the celebration will also allow the public to become more familiar with other internationally recognized Oceanarium accomplishments that have taken place over the last 10 years.

"With the opening of the Oceanarium, we began a new era for Shedd Aquarium focused on conservation. From animal husbandry to education and science and research–learning and teaching about aquatic conservation is at the core of all we do," said Dr. Jeffrey Boehm, vice president of research and veterinary services. Many of our collaborative efforts allow us to leverage our resources in our animal collection, staff and facility to advance specific research goals, while providing tremendous educational opportunities for the public."

According to Dr. Boehm, Shedd's successful research collaborations have supported numerous studies, ranging from local field studies on the threatened cricket frog to research on the dwindling population of belugas in the St. Lawrence River.

Since its doors opened in 1991, Shedd's Oceanarium has been changing the way Midwesterners and the world think about the environment and marine mammals. The Oceanarium continues to be an international leader in areas such as animal husbandry, animal rescue and care, research, and public policy making, as well as a participant in an international study on global warming.

So whether you want to learn more about our own environment, go for a walk behind the scenes, enjoy the new marine mammal presentation, or even have breakfast with the dolphins, the "Oceanarium Turns 10" celebration will engage you in a unique, yearlong interactive party.

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Little Company of Mary Hospital
Foundation

2800 West 95th Street
Evergreen Park, Illinois 60805
708-422-6200, Ext. 5066
www.lcmh.org

February 15, 2001

Ms. Ellie Gunther
The Field Museum
1400 South Lake Shore Drive
Chicago, IL 60605

Dear Ellie:

Thank you for your assistance in coordinating our beautiful Crystal Heart Ball for Little Company of Mary Hospital and Health Care Centers that was held on Saturday, February 10, 2001, at the Field Museum. Your expertise contributed to the success of the event for all of our guests. You are a joy to work with!

On behalf of the Chairpersons, Larry and Carrie Kelley, the Sisters of the Little Company of Mary, the Board of Directors and the entire Hospital family, we are grateful for such a special evening. It was a pleasure to work with you.

Sincerely,

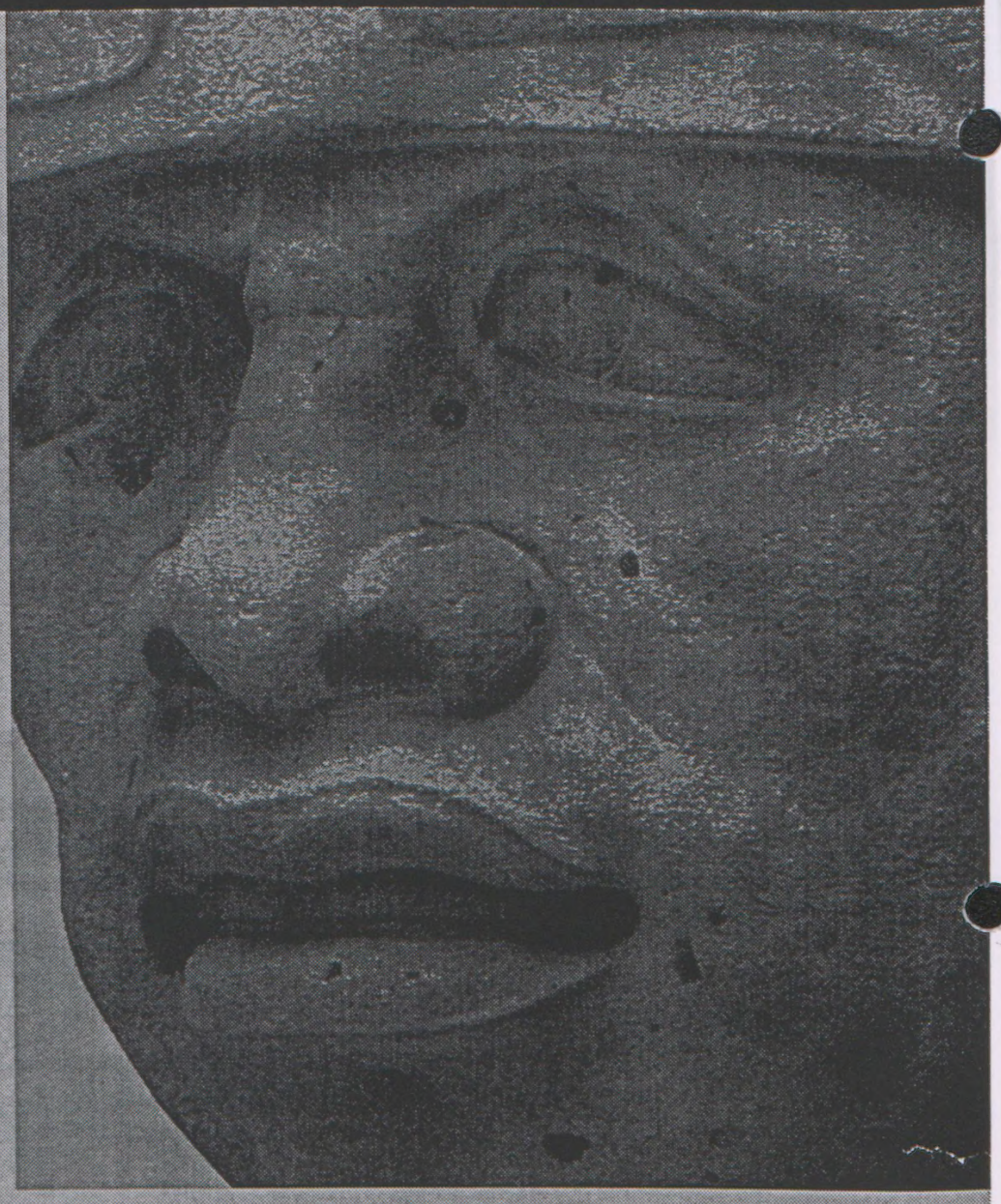
Wendy

Wendy Drynan
Associate Director

The Field Museum Presents

New Discoveries Lecture Series

Uncovering the Mysteries of the Olmec



David Grove, University of Illinois

Ann Cyphers, Universidad Nacional Autonoma de Mexico

Gary Feinman & Joshua Borstein, Anthropology Department, The Field Museum

Learn more about the Olmec, one of the earliest hierarchical societies in the Americas. The Olmec, who thrived in the tropical rainforests of Veracruz, Mexico approximately 3,000 years ago, are well known for their colossal human head stone monuments. Some stand more than 7 feet tall and weigh more than 4 tons. Hear about the current research and gain new insight from archaeologists who are excavating sites from the time of the Olmec. Then check out a full-scale replica of an Olmec head, a gift to the City of Chicago from the Mexican state of Veracruz, which was recently installed near The Field Museum's north entrance.

Saturday, March 10; 9:30 a.m.–1:00 p.m.
$12; $10 members; $5 students/educators

Call (312) 665-7400 for tickets or more information. Group rates available.

The Field Museum

Additional Lectures at The Field Museum

Great Figures in Russian History	March 3; 2:00 p.m.
The Face of Russia	March 24; 2:00 p.m.
Life in the Treetops	April 7; 2:00 p.m.
Earth on Edge: Reclaiming Urban Ecosystems	April 7; 2:00 p.m.
An Evening with W.S. Merwin	April 24, 6:30 p.m.
Searching for the Source of the Amazon	May 19; 1:00 p.m. (Polish) 3:00 p.m. (English)

The Field Museum salutes the people of Chicago for their long-standing generous support of the Museum through the Chicago Park District. This project is partially supported by a CityArts Program 4 Grant from the City of Chicago Department of Cultural Affairs and the Illinois Arts Council, a state agency.